

**AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior versions and listings of claims in the application:

1. (Currently amended) A method for preparing a ginseng preparation comprising 5 to 100% of ginsenoside Rg<sub>3</sub> with reference to the total combined ginsenosides of {Rb<sub>1</sub>, Rb<sub>2</sub>, Rc, Rd, Re, Rf, Rg<sub>1</sub>, and Rg<sub>3</sub>}, and 1 to 15% of {Rg<sub>3</sub>, [[+]]Rg<sub>5</sub>, and [[+]]Rh<sub>1</sub>}, prepared by adding vinegar of pH 2 to 4 to ginseng or ginseng extract, and then heat-extracting it-the mixture of vinegar and ginseng for 0.5 to 24 hours.

2. (Previously presented) The method for preparing a ginseng preparation according to claim 1, wherein said ginseng preparation comprises 0.5 to 7.5% of Rg<sub>3</sub>, 0.1 to 4.0% of Rg<sub>5</sub>, and 0.2 to 3.5% of Rh<sub>1</sub>.

3. (Previously presented) The method for preparing a ginseng preparation according to claim 1, wherein said heating is performed at 70 to 150° C.

4. (Previously presented) The method for preparing a ginseng preparation according to claim 1, wherein said ginseng is overground or underground part of the genus *Panax* plant, or extract prepared therefrom.

5. (Currently amended) The method for preparing a ginseng preparation according to claim 4, wherein said genus *Panax* plant is selected chosen from the group consisting of Korean ginseng (*Panax ginseng*), American ginseng (*Panax quinquefolium*), Sanqi ginseng (*Panax notoginseng*), Japanese ginseng (*Panax japonicum*), and Vietnamese ginseng (*Panax vietnamensis*).

6. (Currently amended) The method for preparing a ginseng preparation according to claim 4 or claim 5, wherein said overground or underground part of the genus *Panax* plant is ~~selected~~ chosen ~~from the group consisting of~~ fine ginseng root, white ginseng, red ginseng, fresh ginseng, taeguk ginseng, ginseng leaves, and ginseng fruits.

7. (Previously presented) The method for preparing a ginseng preparation according to claim 1, wherein said vinegar is brewing vinegar.

8. (Previously presented) The method for preparing a ginseng preparation according to claim 7, wherein said brewing vinegar is grain vinegar or fruit vinegar.

9. (Previously presented) The method for preparing a ginseng preparation according to claim 8, wherein said grain vinegar is selected from the group consisting of rice vinegar, brown rice vinegar, malt vinegar, and wine lees vinegar, and the fruit vinegar is selected from the group consisting of persimmon vinegar, cider vinegar, wine vinegar, pear vinegar, citrus vinegar, strawberry vinegar, and plum vinegar.

10. (Currently amended) The method for preparing a ginseng preparation according to claim 1, wherein said ginseng preparation is prepared by adding vinegar of pH 2.0 to 3.0 to ginseng, and then heat-extracting ~~it~~ the mixture of vinegar and ginseng at 90 to 120° C. for 2 to 24 hours.

11. (Currently amended) The method for preparing a ginseng preparation according to claim 1, wherein said ginseng preparation is prepared by adding vinegar of pH 2.0 to 3.0 to ginseng, and then heat-extracting ~~it~~ the mixture of vinegar and ginseng at a temperature ~~lower than~~ 70 to 90° C. for 0.5 to 6 hours.

12. (Currently amended) The method for preparing a ginseng preparation according to claim 1, wherein said ginseng preparation is prepared by adding vinegar of pH 3.0 to 4.0 to ginseng, and then heat-extracting ~~#the mixture of vinegar and ginseng~~ at 90 to 120° C. for 0.5 to 6 hours.

13-18. (Cancelled)